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Burgundy Report 2024

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Burgundy 2024 Vintage Report

"Joyously juicy reds, bursting with berry fruit, and lovely, precise whites – wines which are crying out to be drunk!"
Nicola Arcedeckne-Butler MW

Every autumn we make our pilgrimage to Burgundy to taste the new vintage and decide which wines will earn their place in our January offer. We try as hard as we can not to be influenced by media reports or even our own early impressions of the growing season, but it was impossible to ignore how gloomy the summer of 2024 had been and next to impossible to escape the disappointment emanating from all over France as a result of the weather, with headlines of frost, hail, rain, mildew: the full catalogue of viticultural woes. We set off with a degree of trepidation, arming ourselves with enamel-repairing toothpaste, expecting to make some tough decisions.

What we found, however, was quite the opposite: joyously juicy reds, bursting with berry fruit, and lovely, precise whites, wonderfully easy to taste and beautifully open – wines which are crying out to be drunk!

The Growing Season

The season began with the third consecutive mild winter, with temperatures nearly 2°C higher than the average and almost twice the normal rainfall. Early budbreak at the end of March left the vines very exposed to frost, which duly struck in April, albeit erratically. Chablis was hit hard, as was the southern part of the Côte de Beaune, particularly around Maranges and Santenay, where temperatures remained low for a prolonged period. This, combined with wet weather during flowering, meant uneven fruit set, already presaging a small harvest.

Summer continued with a fitful pattern of rain and warm temperatures, challenging growers with mildew and oidium pressure. For organic growers, this meant treating their vines after every shower and a significant increase in both manpower and products. Baptiste Guyot told us that missing just one treatment window in Pernand Vergelesses cost him an entire parcel – brutal retribution from Mother Nature.

August finally brought respite and a short dry spell which gave the vineyards a welcome window to ripen their small crop, followed by another warm period in September that allowed most Chardonnay and Pinot Noir to achieve full phenolic ripeness. Harvest took place in the middle of September.

Selection

Selection was key in the 2024 harvest with some growers picking their fragile crop grape by grape. Where normally there might be one sorting table at the cellar, they were sometimes four deep in this vintage to ensure that only the most pristine fruit was selected for fermentation. Domaine Faiveley even employed an optical sorting machine, a rare sight in Burgundy but a firm statement of their commitment to quality.

The Wines

With yields as low as 10 hectolitres per hectare in parts, many growers had to combine *crus* to fill their tanks or barrels, so some favourite wines will be missing this year, but fermentations went smoothly and relatively rapidly once the fruit was safely in. Elevated levels of malic acid, a result of the cool summer, meant that malolactic fermentations were slow, in some cellars finishing after those of the 2025 vintage.

The investment in the vineyard and fruit selection paid off and the 2024 white wines are of very high quality indeed, showing beautiful balance and precision. As you will see from our tasting notes and drinking dates, they will benefit from a couple of years in the cellar before drinking extremely well for several years, depending on the appellation.

The 2024 reds are instantly charming. With thinner skins than in more solar years, growers opted for shorter macerations and fewer interventions (such as punching down) to preserve the gorgeously fresh fruit and the resulting wines are incredibly limpid, with a jewel-like colour, super-fresh fruit and soft, supple tannins behind. This joyful, juicy character makes them irresistible and they will drink early and well at all levels, although the top *premiers* and *grands crus* will reward a little more patience.

After the turmoil of the growing season in 2024 few expected Burgundy to deliver a vintage of such charm – but make no mistake: this is a return to red Burgundy as it should be, perfumed, elegant and linear, and these wines will give immense pleasure to all Pinot lovers.

Nicola Arcedeckne-Butler MW
November 2025

The Burgundy 2024 vintage will be offered in bond and will be shipped in the spring and autumn of 2026.
Please let us know at the time of ordering if you would like to store your wines with
Private Cellar Reserves LLP or take delivery of the wines Duty Paid.

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Our Contact Details

to place an order or for advice and assistance in choosing your wines please call 01353 977 995 or contact us using the e-mail addresses below:

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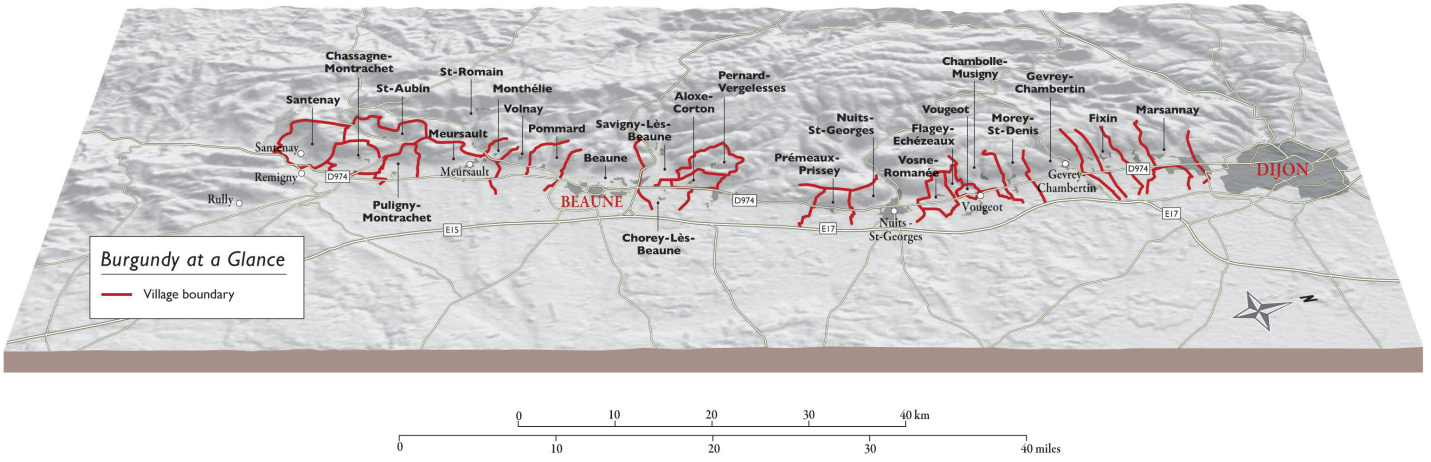

Map produced by Encompass Graphics Ltd

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Terms and Conditions for En Primeur Purchases

Wines purchased "*en primeur*", prior to being shipped, will be delivered up to 18 months after release, depending on the region. 2024 Burgundies will be shipped in Spring and Autumn 2026.

Prices for wines sold *en primeur* are quoted "in bond", exclusive of UK Duty, VAT and onward delivery but including shipping. Payment terms are 30 days from date of invoice. Unless otherwise stated, prices quoted are per case of 12 bottles (12x75cl).

Cancellation of an order for *en primeur* wines will be accepted by Private Cellar only if made within seven working days from receipt of your invoice, in writing, to 57 High Street, Wicken, Cambridgeshire CB7 5XR.

Wines are offered subject to availability and may be subject to allocation. Please confirm your eventual delivery instructions at the time of your order. When shipped, your wines can be delivered to you and you will be invoiced for Duty, delivery and VAT at the prevailing rate. Alternatively, your wines can be stored in bond in the Private Cellar Reserves LLP account at the specialist wine storage facility, Vinothèque, for an annual storage fee.

Orders for *en primeur* wines may be made by telephone, e-mail or post and confirmation of your order or allocation will be on the issue of our invoice.

Please visit www.privatecellar.co.uk for our full terms & conditions

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